



US005904948A

United States Patent [19]

Sartorio et al.

[11] **Patent Number:** **5,904,948**[45] **Date of Patent:** **May 18, 1999**

[54] **METHOD FOR MANUFACTURING A
BALANCED, NUTRITIONALLY COMPLETE
COFFEE COMPOSITION**

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[21] Appl. No.: **08/815,899**

[22] Filed: **Mar. 12, 1997**

Related U.S. Application Data

[63] Continuation of application No. 08/550,093, Oct. 27, 1995, abandoned, which is a continuation-in-part of application No. 08/456,559, Jun. 1, 1995.

[51] **Int. Cl.**⁶ **A23F 5/40**; A23F 5/42

[52] **U.S. Cl.** **426/594**; 426/453; 426/455;
426/588; 426/591; 426/595; 426/658; 426/800;
426/810

[58] **Field of Search** 426/588, 591,
426/594, 595, 658, 453, 455, 800, 810

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[57] **ABSTRACT**

A complete, nutritionally balanced coffee drink providing caloric and protein nutritional support for patients, particularly elderly and long-term care patients is provided. An instant coffee composition, a method for making the instant coffee composition and coffee drink made therefrom are described. The composition and drink has a caloric distribution including from about 16% to 30% of a protein component, from about 40% to 60% of a carbohydrate component and from about 15% to 33% of a lipid component. The instant coffee composition readily dissolves in hot water to provide a beverage which looks and tastes like black coffee which may be administered to a patient in need of nutritional support.

7 Claims, 1 Drawing Sheet